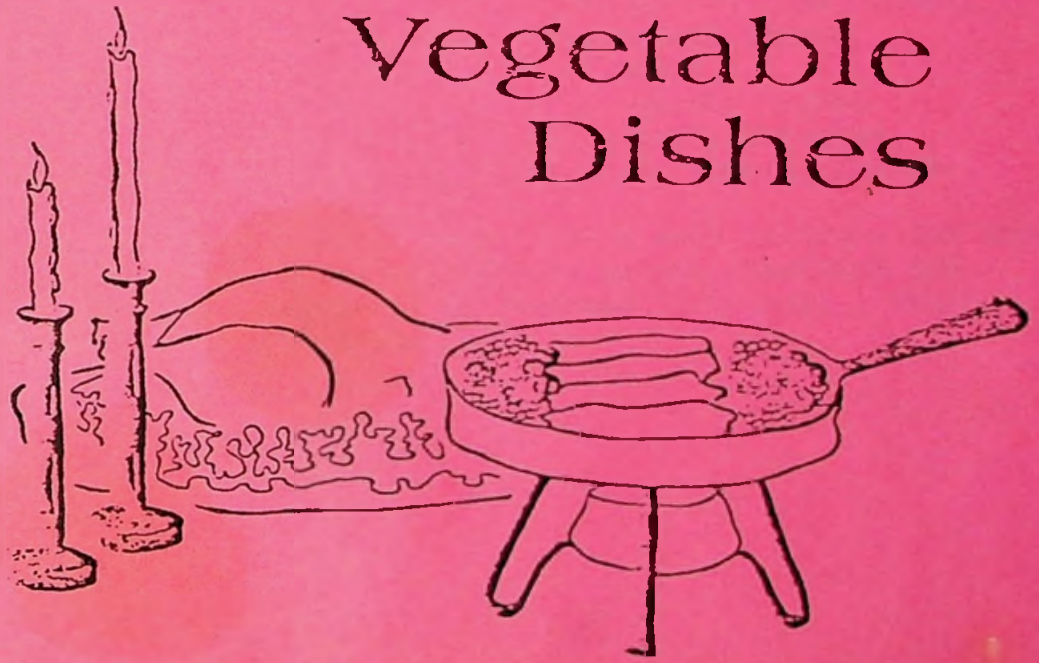
# Favorite Recipes From St Teresa Grade School Mothers

# Casseroles Meat & Vegetable Dishes



## SPAGHETTI AND ITALIAN SAUCE

Sister Margaret Nugent

2 lbs. ground beef
1 green pepper, finely chopped
2-12 oz. cans tomato paste
2-1 1/2 oz. envelopes Italian style spaghetti sauce with mushrooms
1 T. sugar optional
2 cloves garlic, crushed
16 oz. Italian style spaghetti
1 med. onion, finely chopped
2-15 oz. cans tomato sauce
1 can pitted ripe olives, draines and sliced
3 c. water
1 t. oregano leaves
1 bay leaf, crumbled
Parmesan cheese, grated

Cook and stir meat, onion, peoper until meat is brown and onion is tender. Stir in remaining ingredients except spaghetti and Parmesan cheese. Cook spaghetti as directed in package. Drain; serve meat sauce over hot spaghetti.

## PEANUTTY PORK CHOPS

Jay Janette

1 c. croutons
2 T. instant minced onion
1 t. crushed red chili pepper
1 T. water
8 pork chops (with pockets)
2 T. lemon juice
1/2 c. chopped salted peanuts
2 T. parsley
1/3 c. butter or oleo (melted)
3/4 t. salt
1 jar (10 oz.) apple jelly

In medium bowl, mix croutons, peanuts, onion, parsley, and chili pepper. Stir together butter, water and salt; pour over crouton mixture and toss gently.

Trim excess fat from pork chops; season chops. Stuff pockets with crouton mixture. Close openings with skewers. Heat jelly and lemon juice just to boiling, stirring constantly.

Place chops on grill 4 inches from medium coals. Cook 1 hr., turning every 15 minutes and basting with jelly sauce during last 30 minutes.

## CHICKEN CASSEROLE

Mary Hemel

1 c. sour cream
3 c. prepared dressing mix
1 can mushroom soup
Boiled and deboned chicken
any amount

Lay deboned chicken on bottom of greased casserole. Mix soup and sour cream and spread over chicken. Mix dressing according to directions and place on top. Cover with foil and bake at 350° for 45 minutes. Un cover and bake 15 minutes more.

SCALLOPED POTATOES & HAM

Christina Wolenhaupt

2 lbs. potatoes (6 med.)
3 T. flour
2 1/2 c. milk
3 T. butter
Salt & pepper
1 1/2 c. cubed cooked ham

Heat oven to 350°. Wash potatoes; pare thinly and cut into thin slices. Melt 3 T butter in saucepan. Blend in flour and seasonings. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat stir in milk. Boil and stir 1 minute.

In greased 2 qt. casserole, arrange potatoes in 2 layers, topping each with half the ham and 1/3 of the white sauce. Top with remaining potatoes and sauce. Dot with 1 T. butter. Cover; bake 30 minutes. Un cover, bake 60-70 minutes longer or until potatoes are tender. Let stand 5-10 minutes before serving.

I also use grated longhorn cheese between each layer and on the top layer. This will be a favorite.

## HAMBURGER RICE CASSEROLE

Curtis Garcia

1 1/2 lb. hamburger
1 can cream of chicken soup

(onion may be omitted)

1 c. rice
chopped onion to your own taste

Cook rice. Brown hamburger then drain. Combine rice and hamburger, add cream of chicken soup. Let simmer.
Variations: Use chicken instead of hamburger, or use cream of mushroom soup.

## STUFFED FLANK STEAK

Patrick Drach

Have the meatman score flank steak. Cover with bread stuffing (below) Roll; fasten with skewers; or stick toothpicks in securely. Season. Brown in a little hot fat. Use medium heat. Brown carefully on all sides. Add 1/2 c. hot water. A bouillon cube in water, adds flavor. Cover. Cook over low heat or in moderate oven 350° 1 1/2 hours.

### STUFFING

4 c. dry bread cubes
3 T. chopped onion
1 t. salt
1/4 t. pepper
1 c. finely chopped celery
1/4 t. poultry seasoning
Sage to taste
1/3 c. melted butter
Hot water or broth to moisten

Combine bread, onion, celery, seasonings; add butter, liquid. Toss gently to mix. Allow 1 c. stuffing for each pound of poultry or beef.

## SUNDAY CHICKEN

Mary Hemel

2-3 lb. chicken cut into pieces
1 can mushroom soup
1 1/2 soup cans of water
1 c. uncooked rice or noodles
1 pkg. dry onion soup mix
salt to taste

Pour rice or noodles in bottom of roaster and place chicken atop. Sprinkle with salt. Mix together mushroom soup, dry onion soup mix and water. Pour over chicken and rice or noodles. Bake at 300° for 3 hours.

# PERFECT MEATLOAF

Norma Blick

1/2 lb. mozzarella cheese, grated
2 eggs
1 c. tomato juice
1/2 t. salt
Few grains pepper
8 paper-thin slices boiled ham
2 lbs. lean ground beef
1/2 c. pkg. seasoned bread crumbs
1 t. oregano
2 small onions, minced

Grate cheese; set aside. Combine beef, eggs, bread crumbs, tomato juice, salt, oregano and pepper. Saute onions in a little vegatable oil until golden brown; add to meat mixture; mix well. Turn out onto sheet of aluminum foil; flatten into oblong about 1-inch thick. Place ham slices on oblong, keeping them about 1 inch from edge. Sprinkle grated cheese on ham. Use the foil to fold meat mixture over ham and cheese closing all openings. Turn loaf from foil into a greased loaf pan 8 x 5 x 3 inches. Pat with fingers to fill corners of pan and shape loaf, which will completely fill pan and be rounded slightly on top. Bake 325° for 60 to 75 minutes, depending on degree of rareness desired.

## STROGANOFF CREPES

Jeff Wells

1 lb. ground beef
1 can 3-4 oz. sliced mushrooms
1 env. (7/8 oz.) gravy mix
2 T. ketchup
1/4 t. minced garlic
1/2 c. dairy sour cream
8 to 10 prepared crepes

Brown beef in large skillet, stirring to crumble; pour off excess fat. Measure liquid from mushrooms; add enough water to make 1 cup. Add liquid, contents of gravy mix envelope, ketchup, garlic and about half the drained mushrooms to beef. Cook, stirring occasionally, until bubbling hot. Stir in 1/4 cup of the sour cream. Place generous spoonful on each crepe. Roll up and place, seam-side down, in buttered shallow baking dish. Garnish with remaining sour cream and mushrooms. Cover with foil. Bake in 350° oven 40 minutes, or until hot. Makes 8 to 10 crepes.

## ORANGE STUFFED PORK CHOPS

Rita Bonilla

4-loin or rib pork chops, cut 1 1/2" to 2" thick
2 T. chopped onion or 1 t. instant minced onion
3 T. organge juice
Oven-325°

2 c. soft bread cubes
2 T. raisins
1/4 t. salt
1/4 t. poultry seasoning

4 servings

Cut a deep slit or pocket in pork chops, cutting almost to the bone. In large mixing bowl, combine bread cubes, raisins, onion, salt, poultry seasoning and orange juice; mix well. Place stuffing in slit in each chop. (If you have extra stuffing, place on top of chops just before baking.) Secure chops with toothpicks. Place in baking dish. Sprinkle with salt and pepper. Cover and bake at 325° for 1 1/4 to 1 1/2 hours until tender.

Tip: If desired, use 2 cups seasoned bread stuffing cubes for soft bread cubes; omit salt and poultry seasong.

# DELICIOUS CHICKEN

Barbara Katzenmeir

350°

25-30 minutes

3 whole breasts-or sm. chicken (stewed)
1 can cream of celery soup
1 pkg. Peppridge Farm Stuffing Mix
1 can cream of chicken soup
3/4 c. chicken broth
1 c. evaporated milk
1 stick oleo

Place stewed chicken-deboned in 13 x 9 pan. Mix soups and pour over chicken. Mix evaporated milk and stuffing mix, spread over soup. Melt oleo and mix with chicken broth. Pour over top and bake.

## HAMBURGER CASSEROLE

Jeanette Steinert

2-3 lbs. hamburger
1 c. chopped celery
1 can cream fo chicken soup
1/4 c. milk
1 med. onion, chopped
1 can cream of mushroom soup
1 can mixed vegetables
1 pkg. tator tots
cheese slices

Brown hamburger with onions & celery. Drain.

Combine hamburger mixture with next 4 ingredients. Place in long casserole dish. Lay slices of cheese across the top and arrange tator tots on top of that. Bake at 350° till tots are brown.

## MEXICORN CORN BREAD

Ellen Moeder

1 lb. Longhorn cheese
1 egg
1 can cream style corn
1 onion
1 box Jiffy corn bread mix
1/3 c. milk
1 lb. hamburger
1 can green chili peppers

Brown hamburger and onions. Drain and add chili peppers while hamburger is browning, mix corn bread, egg, and milk. Add cream style corn to this mixture.

Pour 1/2 corn bread mixture in a buttered 9 x 13 baking dish. Next layer 1/2 of cheese, and then other half of corn bread mixture. Bake at 350° until light brown ( about 30 minutes). Top with remaining cheese and bake another 5 to 10 minutes.

## BAKED CHICKEN DELIGHT

Curtis Garcia

6 chicken breast
1 small pkg. sour cream
1 can cream of chicken soup
1/4 to 1/2 c. water

Place chicken breast in a large cake pan. Add rest of ingredients. Bake at 350° for 1 hour and 15 minutes. Real easy! You can add paprika or parsley on top for color. Variation - use cream of mushroom soup.

# PEPPY MEXICAN CRESCENT PIE

1 lb. ground beef
Dash salt
2 garlic cloves, peeled, crushed
1/4 c. minced onion, or 1 T. instant minced onion
8-oz. can Pillsbury Crescent Dinner Rolls
6 oz. (1 1/2 c.) shredded natural cheddar cheese
1 T. McCormick/Schilling Chili powder
1/4 c. sliced ripe olives
1 c. dairy sour cream
2/3 c. Mayonnaise
2 med. Tomatoes thinly sliced
1/4 c. seeded, chopped pickled jalapeno peppers or green chilies

Heat oven to 375°. In skillet, brown ground beef, chili powder, salt and garlic until crumbly and light brown. Drain; remove garlic. In small bowl, combine olives, onion, sour cream and mayonnaise.

Separate dough into 8 triangles. Place triangles in ungreased 9 or 10 inch pie pan; press over bottom and up sides to form a crust. Spoon meat mixture evenly over crust. Arrange tomato slices, slightly overlapping, to cover meat. Sprinkle with peppers and 1 cup cheese (reserve remaining 1/2 cup for topping). Spread sour cream mixture evenly over filling. Sprinkle with remaining cheese. Bake 375° for 25 to 30 min. or until crust is golden brown and cheese is melted. Cool 5 minutes before serving. Cut into wedges to serve. 6 servings.

## PORCUPINE BALLS

Leuchner

1 lb. ground beef
1/4 c. cut onions
1 t. salt
1 can tomato soup
1/2 c. bread crumbs
1 t. paprika
1/2 c. cooked rice
2 c. boiling water

Mix all above ingredients together, except soup and water. Shape into balls, put in pan and add soup and water. Simmer for 45 minutes.

BUFFET CHICKEN

Norma Blick

6 boned halved chicken breasts
1 can cream of mushroom soup
1 pkg. Stove Top stuffing mix or your own stuffing
8 slices Swiss cheese
1/4 c. milk

Heat oven to 350°. Grease lightly a 13 x 9 x 2 inch baking dish.

Arrange boned chicken in baking dish, top with Swiss cheese. Dilute soup with 1/4 c. of milk. Pour over chicken and Swiss cheese. Mix stuffing according to package directions. Spread over top of casserole. Bake for 50-60 minutes , uncovered.

## PORK CHOPS IN MUSHROOM SAUCE

Marsha Thompson

6 pork chops (lean)
3 T. vegetable oil
2 cans Campbell's cream of mushroom soup

Brown pork chops in oil and drain. Add mushroom soup (no water) and simmer in covered pan 20-30 minutes over low heat or until tender. Sauce makes excellent gravy on mashed potatoes.

## BARBECUED BRISKET

Debbie Wolcott

Mix together:

1 t. celery salt
1 t. onion salt
1 t. nutmeg
1 t. garlic salt
1 t. paprika
4 T. brown sugar

Sprinkle both sides of a 5-6 lb. brisket with meat tenderizer, 1/2 the above mixture and about 3T. liquid smoke per side. Cover tightly and refrigerate overnight. Bake covered at 275° about 3 hrs., cool, slice across grain. Mix together 1 c. meat juice and 1/2 c. barbecue sauce. Pour over meat. Reheat at 300° for 30 minutes.

# MOCK STEAK

1 lg. or 2 med. onions
3 T. shortening
2 lbs. ground chuck
1 1/4 c. flour (salt & pepper)
1 can cream chicken soup
1 can mushroom soup
1 can water

Slice and ring the onions. Saute in shortening. Set aside. Make patties of ground chuck and dip in flour that has been seasoned with salt & pepper. Brown patties in skillet & place in 13 x 9 x 2 inch baking dish. Put onions on top of meat patties. Make gravy in same skillet using soups & water. Pour over meat & onions. Bake 350° for 45 minutes. Serves 8

HAMBURGER CASSEROLE
(Serves 12)

Leochner

2 lb. hamburger or chicken (cook chicken)
1 can cream chicken soup
I can cream of mushroom soup
1 t. salt
1 1/2 c. chopped onions
1 12 oz. can whole kernal corn drained
1 c. sour cream
1/4 t. pepper
4 1/4 c. mediun noodles (cooked and drained-salted)

Brown meat and onions, drain and add remaining ingredients and blend well. Pour into 9 x 13 pan. Sprinkle bread crumbs mixed with paprika and butter over top. Or sprinkle Chow-Mein Noodles on top. Bake 350° for 45 minutes or until hot.

# BIEROCKS

1 lb. hamburger
1 lg. onion chopped
1 1/2 c. chopped cabbage
2 t. Mortons all seasonings
2 lg. cans Pillsbury biscuits

Brown hamburger & onion; drain. Add rest of ingredients & simmer until cabbage is tender. Take each biscuit & flatten out. Put two tablespoons of hamburger mixture on biscuit. Fold & put on greased cookie sheet. Bake at 350° 10 minutes or until brown. Serves 10.

## SCALLOPED POTATOES

Sister Margaret Nugent

Cook 6 potatoes with jackets until not quite done. Cool. Peel. Grate on larger size grater.

Layer potatoes; cheese slices; and onion, chopped very fine. Repeat potatoes and cheese. Pour Pet milk or cream over until you can see it just below top layer. Bake at 325° for about 40 minutes.

## GREEN BEAN CASSEROLE

Edythe Duggan

2 cans green beans
1/2 c. chopped onions
1 c. mushroom soup
1 c. uncooked noodles
1/2 c. chopped celery
1 c. of juice of beans
garlic, salt and pepper

Cook onions and celery in 2 tablespoons margarine. Potato chips on top. Bake 1/2 hr.

## QUICK STUFFED MUSHROOMS

1 Lb. Large Mushrooms
1 Package "Jimmy Dean" Hot Sausage

Wash mushrooms and remove stems. Place ample portion of sausage on each mushroom and bake 350 degrees for 20-25 minutes. (On a rack over a cooky sheet)

## DILL PICKLES

Use small to medium cucumbers. Wash them and soak in ice water. Pack into jars. Put into each quart, 2 heads dill and 2 cloves garlic.
Mix 1 cup salt, 1 teaspoon alum, 1 qt. vinegar; and bring to a boil. Divide among jars. Add boiling water to neck of jar, and seal lids. After cooling, turn upside down for 24 hours.
These should set for several months before eating, as flavor improves each day. Serve chilled.

# BROCCOLI DISH

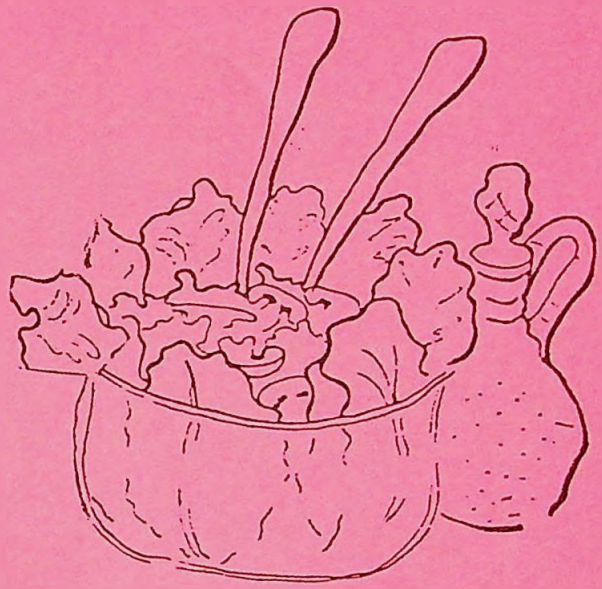
Sister Margaret Nugent

8 oz. jar Cheez Whiz
2 pkgs. chopped frozen broccoli
1/2 c. chopped onion
1/2 c. chopped green pepper
2 c. cooked rice
1 can cream of chicken soup
1 can cream of mushroom soup

Saute onion and peppers in small amount butter. Thaw broccoli. Mix all together.

Bake at 350° for 30 minutes or until bubbly. Can freeze.

# Salads



# WATERMELON STAR SALAD

Gingerich

Utensils
Paper towel
Salad plate
Cutting board
Sharp knife
Tablespoon

Ingredients
Lettuce leaf
1/2 sliced medium watermelon
(1 inch thick)
1/2 cup creamed cottage cheese
1 tablespoon blueberries

Wash 1 lettuce leaf and pat dry with paper towel. Place on salad plate. Cut the watermelon slice into 5 wedges on cutting board. Cut the red watermelon away from the white part and the green rind. Arrange the melon wedges on the lettuce leaf in a circle with the points outward to make a star. Spoon 1/2 cup cottage cheese into the center of the watermelon star. Sprinkle the cottage cheese with 1 tablespoon blueberries.

# COKE CHERRY SALAD

Dora Kraus

1 can sour cherries and juice
1 cup sugar
1/2 can water

Bring to a boil, cherries, sugar and water. Add 2 packages cherry jello and cool. When cool, add 1 smalllcan crushed pineapple and juice, 1 cup coke, 1/2 cup pecans (chopped and red food coloring if desired). Put in 9 x 13 inch pan and let set.

Topping: 1 carton Dream Whip, 1/2 cup powdered sugar, 1 3 oz. pkg. Philadelphia cream cheese..

Mix well together and frost salad. Add nuts if desired.

# ROSY SPRING SALAD

Lois Porter

4 c. diced raw rhubarb
1 1/2 c. water
1/2 c. sugar
2 (3 oz) pkgs. strawberry jello
1 c. orange juice
1 t. grated orange rind
1 c. sliced strawberries

Combine rhubarb, water and sugar in saucepan. Cook until tender, about 4-5 minutes. Pour over gelatin, stirring until dissolved. Add orange juice and rind. Chill until thich and syrupy. Add strawberries. Pour into lightly oiled 6 c. mold; chill until set. Makes 8 servings.

# HARVEY HOUSE SLAW

Jeanette Steinert

1 head green cabbage, slivered(10 cups)
1 large green pepper, cut in rings
2 medium yellow onions, cut in rings
1 cup sugar
1 tsp. dry mustard
2 tsp. sugar
1 tsp. celery salt
1 tbls. salt
1 cup white vinegar
3/4 cup salad oil

In large bowl make layers of cabbage, green pepper, onion; sprinkle 1 cup sugar over top.

In saucepan combine mustard, 2 tsp. sugar, celery seed, salt, vinegar, oil; mix well. Bring to a full boil, stirring; pour over slaw. Refrigerate, covered, at least 4 hours. To serve, toss salad to mix well.

## CRANBERRY SALAD MOLD

Godina

4 cups fresh cranberries
1 cup sugar
1 envelope unflavored gelatine
½ cup orange juice
1 cup chopped celery
1 cup chopped pared apples
1 cup chipped pecans

Wash cranberries; drain, and remove stems. Put through food processor or chopper, using corse blade. Add sugar; let stand 15 minutes, stirring occasionally.

Springkle gelatine over orange juice in small saucepan, to soften. Place over low heat, stirring until gelatine is dissolved.

Add gelatine mixture, celery, apples, and nuts to cranberries; mix well. Turn into 1 quart mold.

Regrigerate until firm -- 6 to 8 hours. Serve with salad dressing or whipped, Makes 8 servings.

# ZUCCHINI SALAD

Sylvia Ann Hinojosa

4 c. slices zucchini
3/4 c. olive oil or cooking oil
1 clove garlic, minced
1 t. salt
Lettuce
2 medium tomatoes, cut in this wedges

1 c. white wine vinegar
2 T. sugar
1 t. dried basil, crushed
Few dashes pepper
1/4 c. sliced green onion

Cook zucchini in a small amount of boiling salted water for about 3 minutes or till crisp-tender; drain. Arrange half the zucchini in a single layer in 10x6x2 inch dish.

In screw-top jar combine vinegar, oil, sugar, garlic, basil, salt, and pepper. Cover and shake well. Pour half the dressing over zucchini in dish. Top with remaining zucchini and dressing. Cover and chill over night.

To serve, drain zucchini; reserve 1/4 cup dressing. Arrange zucchini on lettuce lined plate; top with sliced green onion. Arrange tomato wedges around zuchini; drizzle with the reserved dressing. Makes 8 servings.

STRAWBERRY PINEAPPLE CREAM SALAD

Sr. Margaret Nugent

1 sm. pkg. strawberry Jello
1-2 lb. can crushed pine-apple (2 c.)
1-8 oz. pkg. cream cheese
1 c. diced celery
1/2 c. chopped nuts
1/2 pt. whipping cream

Heat pineapple and dissolve Jello in it. Put in refrigerator until thick. Cream cheese and add to Jello. Add celery and nuts. Whip cream and add to mixture. Pour int 8" square pan. Refrigerate until set. Cut into squares. Serve on shredded lettuce.

## WATERGATE SALAD

Pam Brundgardt

1 9 oz. Cool Whip
1 c. marshmallows
nuts (opt.)
1 pkg. Pistacho pudding
1 can crushed pineapple

Mix Cool whip with pudding and add the rest of the ingredients.

## WATERGATE SALAD

Dora Kraus

1 pkg. instant Pistachio pudding
1 9 oz. carton Cool Whip
1 c. litte marshmallows
1/2 c. nuts
1-1 lb. can crushed pineapple

Stir pudding into Cool whip good. Then add rest of ingredients. Chill or serve immediately.

# YUM YUM SALAD

Jan Towle

1 c. sugar
1 can pineapple (crushed)
1 heaping Tbsp. gelatin
2 Tbsp. water
1 c. grated cheese
1 c. whipped cream
1 lemon

Boil sugar and 1 medium size can of crushed pineapple 5 minutes. Dissolve gelatin in water and add to pineapple while hot. When this is cool, add grated cheese, whipped cream and the juice of 1 lemon. Pour into flat pan or dish and place in refrigerator to chill.

# FROZEN SALAD

Jan Towle

2 bananas
3/4 c. sugar
1 small can crushed pine-
apple, drained

2 c. sour cream
1 Tbsp. chopped maraschino cherries
1 Tbsp. Lemon juice
1/2 c. chopped pecans

Mix the above and pour into a 9 x 5 inch loaf pan or 8 x 8 inch Pyrex pan and freeze. Cut into squareds and serve on lettuce leaf.

CRANBERRY SALAD
(1 long cake pan)

Jan Towle

1 can cranberries, drained
or 1 c. raw cranberries
2 oranges, chopped (no seeds)
1 large can crushed pineapple, drained
1 c. chopped nuts
1 c. small marshmallows
2 pkgs. strawberry jello

Drain pineapple and cranberries. Reserve syrup -- add water to make 1 cup. Dissolve gelatin in 2 cups of boiling water. Add syrup and water. Chill till partially set. Add fruits, nuts and marshmallows. Chill until set.

# FROZEN CRANBERRY SALAD

Dora Kraus

Grind - 1 qt. raw cranberries
6 apples (peeled & cored) through fine blade of grinder

Add: 1 1/4 c. sugar
1 small can crushed pineapple (not drained)
1 lb. miniature marshmallows.

Stir the above until well mixed, and let stand 15 min.
Then add 1/2 cut nuts if desired and then fold in 2 c. of heavy cream whipped.
Put in large cake pan and freeze. Cut in squares and serve.
Makes 4 quarts.

# HOT GERMAN POTATO SALAD

Jan Towle

4 slices bacon
1/4 c. bacon drippings
1/2 c. chopped celery
1/2 c. diced onion
3 Tbsp. sugar
1 Tbsp. flour
1 1/2 tsp. salt
1/2 tsp. celery seed
1/4 tsp. pepper
1/2 c. water
1/3 c. vinegar
5 medium potatoes, cooked and cubed or sliced (about 4 c.)

Cook bacon crisp, drain on paper towel and crumble. Add celery and onion to drippings and saute' until tender. Combine sugar, flour and seasonings; stir into drippings. Add water and vinegar. Stir until smooth. Bring to a boil; add potatoes and bacon bits. Mix thoroughly. Serves 6.

# KRAUT SALAD

Godina

1 16 oz. can sauerkraut ( do not drain)
1 small onion (diced)
2 or 3 celery sticks (diced)
1/2 cup sugar

Cut up sauerkraut. Add sugar and mix well; add onion and celery and mix. Chill in refrigerator overnight. Serves approximately six.

Green peppers diced can be added if desired.

# ROLLER COASTER SALAD

Eufemia Alonzo

1 C. creamed cottage cheese
½ t. salt
1 C. chunk pineapple, drained
1 C. diced peaches, drained
2 bananas, sliced
10 marshmallows, quartered
1 C. whipping cream, whipped
1½ C. mayonnaise
½ C. broken nuts

Combine cottage cheese, salt, fruits, nuts and marshmallows. Mix whipped cream and mayonnaise. Fold in cottage cheese and fruit mixture. Divide in two refrigerator trays and freeze until firm. Serves 8 - 10 people.

# KANSAS SLAW

Eufemia Alonso

1 Medium-sized head cabbage, chopped
1 Medium onion, sliced into rings

7/8 cup sugar

Alternate layers of cabbage and onion in a large bowl; sprinkle sugar over top. Prepare dressing and pour over cabbage, onion mixture. Refrigerate about 4 hours. Stir before serving. This salad will kepp up to two weeks in the refrigerator, if kept covered. Serves 608 people.

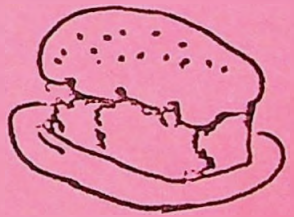
DRESSING

1 c. vinegar
3/4 cup salad oil
1 t. celery seed

2 t. sugar
1 T. salt
1 t. dry mustard

To prepare dressing, combine all ingredients in a saucepan; heat to a rolling boil.

# Breads



# BANANA NUT BREAD

Anita McKown

1/3 c. shortening
1/2 c. sugar
2 eggs
1/2 c. pecans
1 c. ripe mashed bananas

11/2 c. flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt

Cream together shortening sugar and eggs. Sift together dry ingredients. Add to creamed mixture with bananas and nuts.

Pour into greased loaf pan. Bake at 350° 45 to 50 minutes or until done. Remove from pan cool on rack.

## POPPY SEED BREAD

Sister Margaret Nugent

3 c. flour
1 1/2 tsp. salt
1 1/2 tsp. baking powder
3 eggs
1 1/2 tsp. vanilla
1 1/2 c. milk
1 c. plus 2 Tbsp. oil
2 1/4 c. sugar
2 Tbsp. poppy seed
1 1/2 tsp. almond extract

Mix all ingredients together with electric mixer until well blended. Pour into greased loaf pans. Bake 1 hour at 325°. Makes 2 large loaves or 4 small.

Glaze:

1/2 tsp. vanilla
1/2 tsp. almond
1/4 c. orange juice
3/4 c. sugar

Mix all glaze ingredients together. Pour glazed over warm bread that has been poked with fork or toothpick.

# BANANA NUT BREAD

Tracey [illegible]ane

1 - 1/2 c. butter
2 - 1 c. sugar
4 - 2 eggs
2 - 1 c. - 2 - 3 mashed bananas

4 - 2 c. sifted flour
2 - 1 teas. soda
1 - 1/2 teas. salt
3/4 c. nuts

bake 350° for 1 hour.

# CINNAMON ROLLS

Helen Heimerman

1 pkg. yeast
1/2 cup warm water
2 tsp. sugar

Mix in cup and let rise until cup is full.

1 1/2 cups scalded milk
3/4 cup sugar
2 beaten eggs

1/4 cup shortening or oleo
1 (scant) tbls. salt
5 1/2 to 6 cups flour

Add sugar, oleo & salt to hot milk - cool to warm. Add yeast to warm milk. Eggs to other mixture. Add flour slowly and beat after each addition. Mix well, cover let rise till double in bulk. Roll out and spread with melted oleo & cinnamon & sugar mixture. Roll up & cut. Let rise 1 hour. Bake 375°.. Cool & frost.

# DATE NUT BREAD

Minnie Meis

1 tsp. baking soda
1 c. pitted dates (cut up)
1 egg
1 c. sugar
3/4 c. chopped pecans

1 c. boiling water
3/4 c. raisins
2 tbls. soft butter
1 1/3 c. sifted flour

Pour soda and boiling water over dates and raisins. Set aside.

Cream butter and sugar. Add vanilla, then egg. Beat well. Add flour and mix. Pour in fruit mixture (including water and pecans.) Mix well. Bake in buttered loaf pan 9 x 5 at 350° for 45 to 55 minutes.

# BUBBLE BREAD

Janet Roop

1 pkg. reg. Butterscotch pudding mix
1/4 cup margarine
1 tsp. vanilla
1/2 cup brown sugar
1 tsp. cinnamon
1 pkg. Rhodes frozen rolls

Mix all but the rolls together.

Crumble 2/3 of the mixture around bottom of well-greased Bundt pan. Stagger dough balls on top and spread rest of brown sugar mixture on top of dough. May use nut meats on bottom or top if desired.

Let stand to raise. Bake at 350° for 30 minutes and let stand a few minutes before turning out on plate. Serves 12. I put mine together the night before and let rise overnight and bake the next morning.

# BANANA NUT BREAD

Linda Reger

Mash:
1 cup bananas. Sift together
1 3/4 c. flour
3/4 tsp. soda
1/2 tsp. salt
1 1/4 tsp. cream of tartar

1 c. chopped nuts (opt.)

Cream together and beat until fluffy:
1/3 c. shortening
2/3 c. sugar
Add 2 eggs. Beat Well

Add flour mixture in small amounts alternately with bananas to egg mixture. Beat after each addition. Place in well-greased loaf pan and bake at 350° for approximately 1 hour or until done. Makes 1 loaf. (This Banana Bread has cake like texture and flavor and can be served as cake.)

# KANSAS WHEAT DINNER ROLLS

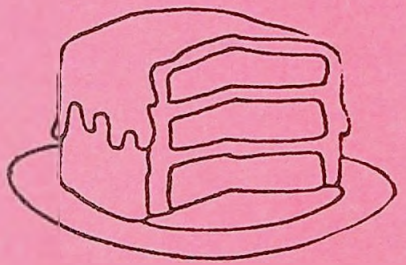
Jeanette Steinert

2 cups water
3/4 cup shortening or oil
2 tbls. molasses
3 3/4-4 1/4 cups white flour
3 cups whole wheat flour
1/2 cup sugar
2 tsp. salt
2 pkgs. yeast
2 eggs

In small saucepan, heat first 3 ingredients until very warm (120° 130°). In large bowl blend warm liquid, 2 cups white flour, 1 cup w/wheat flour, sugar, salt, yeast and eggs at low speed until moistened. Beat 4 minutes at medium speed. By hand, stir in remaining w/wheat flour and enough white flour to form stiff dough. Knead on floured surface until smooth and elastic, about 5 minutes. Place dough in greased bowl; turn greased-side up. Cover; let rise in warm place until light and doubled in size, 45 to 60 min.

Generously grease (not oil) one 13 x 9 pan and one 8 inch square pan. Punch down dough. Divide dough into 36 pieces; shape into balls. Place in prepared pans. Cover; let rise in warm place until light and doubled in size, 30 to 45 min. Heat oven to 375°. Bake 15 to 20 min. or until golden brown & rolls sound hollow when lightly tapped.

# Cakes



# BANANA SPLIT CAKE

Diana Wendell

Step 1.
2 c. graham cracker crumbs
1 stick melted oleo
Press into a 9 x 13 pan

Step 2.
2 c. powdered sugar
2 eggs
1 stick oleo
Beat 15 minutes. Pour into pan.

Step 3.
3 - 4 large bananas (sliced)
1 large can crushed pineapple (drained and put over bananas)

Step 4.
1 large Kool-Whip (spread on like frosting)
Sprinkle with nuts and maraschino cherries.
Keep in refrigerator overnight.

# MISSIPPI MUD CAKE

Debbie Koch

1 c. oleo melted
1 c. pecans
2 c. sugar
1 jar marshmallow cream
1/2 c cocoa
4 eggs
1 1/2 c. flour

Preheat oven to 350 degrees.

Combine all except marshmallow cream. Spread in cake pan. Bake 15-20 minutes. Spread marshmallow cream over the top while warm. Cool; spread with the following:

Combine:
1 c. pecans
1/2 c. cocoa
1/2 c. evaporated milk
1 stick oleo melted
1 box powdered sugar
1 t. vanilla

# WALDORF ASTORIA CAKE

Linda Reger

Blend together:
1/2 c. crisco
1 1/2 c. sugar
2 eggs
1 t. vanilla
2 bottles red food coloring (2 oz)

Sift together:
2 level T. cocoa
1 t. salt
2 c. flour

Add 1 c. buttermilk alternately with dry and wet. Mix well. Fold in 1 T. vinegar and 1 t. soda. Pour into greased and floured 13x9 inch pan. Bake for 30 min. at 350°. Do not overbake.

Frosting:
1 c. milk
1/4 c. flour
pinch salt
Cook until thick, then cool. Set aside.

Mix separately:
1 c. sugar
1/2 c. crisco
1 stick oleo
Beat at high speed until fluffy. Mix sugar mixture and flour mixture together slowly. Add 1 t. vanilla.

# CHOCOLATE SHEET CAKE

Sister Margaret Nugent

Sift into bowl:
2 c. flour
2 c. sugar
1/4 t. salt

Heat the next 4 ingredients to boiling; pour into dry ingredients and mix well.
1 stick margarine
1/2 c. Crisco
1 c. water
3 T. cocoa

Add:
2 eggs
1/2 c. buttermilk
1 t. baking soda
1 t. vanilla

Bake for 20 minutes in 350° oven on cookie sheet.

# BLACK MIDNIGHT CAKE

Debe J. Birzer

2 1/4 c. flour*
2/3 c. cocoa
1 t. salt
1 1/4 c. water
2 eggs
1 2/3 c. sugar
1 1/4 t. soda
1/4 t. baking powder
3/4 c. shortening
1 t. vanilla

Heat oven to 350°. Grease and flour pan (13x9x2 inches). Measure all ingredients into large mixer bowl. Blend 1/2 minute on low speed, scraping bowl constantly. Beat 3 minutes high speed, pour into pan.

Bake about 45 minutes until wooden pick inserted in center comes out clean. Cool. Frost with white or marshmallow frosting.

*Do not use self-rising flour.

# BUTTER COFFEE CAKE

Jeanette Steinert

1 pkg. yellow cake mix
3/4 c. water
1 t. butter extract
4 eggs
1 pkg. vanilla instant pudding
3/4 c. Mazola oil
1 t. vanilla extract

Mix first four ingredients together, cake mix, pudding, water and oil. Then add eggs one at a time, mixing well after each addition. After all four eggs have been added, beat 6 to 8 minutes. Then add extracts & mix well.

In loaf cake pan layer cake mix, nut filling(described below) mix nuts.

Nut filling:

1/2 c. nuts
2 t. cinnamon
1/4 c. sugar

Bake at 350° for 30 min.

Glaze while still hot.

1 c powdered sugar
1/2 t. vanilla
3 T. milk
1/2 t. butter extract

# CREAM CHEESE CUP CAKES

Sister Margaret Nugent

1 8 oz. pkg. cream cheese
1 egg
1/3 c. sugar
dash salt

Mix all ingredients well with electric mixer until fluffy. Drop by teaspoon into muffin cups 1/3 full of your favorite chocolate cake mix(mixed according to directions). Bake in 350° oven for 15-20 minutes.

# ICE CREAM CAKE

Terri Bloomer

2 3 oz. boxes Vanilla pudding
1/2 gal. Vanilla ice cream (softened)
2 cups milk
1 3 oz. box Coconut pudding
1 tub Cool Whip (9 oz.)

Whip above ingredients 'till stiff. Fold over Ritz Cracker Crust. Keep in refrigerator, about 4 hours before serving.

Ritz Cracker Crust:
50 crushed Ritz crackers
1 stick of oleo melted

Combine and pat into 13 x 9 inch cake pan.

# SHEATH CAKE

Sandy Moshier

1 c. water
1 stick oleo
1/2 c. shortening
4 T. cocoa
2 c. flour
2 c. sugar
1 t. soda
2 eggs
1/2 c. buttermilk
1 t. vanilla

Place first 4 ingredients in sauce pan. Bring to a rapid boil. Pour over dry (next 3 ingredients) and mix well. Add slightly beaten eggs, buttermilk and vanilla. Mix well.

Pour into greased & floured jelly roll pan. 11 x 14. Bake at 400° for 20 minutes.

5 minutes before cake is done make frosting.

1 stick oleo
4 T. cocoa
5 T. milk
1 c. chopped nuts
1 lb. box powdered sugar
1 t. vanilla

Place oleo, cocoa, and milk in saucepan. Bring to a boil. Stir in powdered sugar, vanilla, and nuts. Spread frosting on cake right out of the oven. Then cool. This makes a firm brownie like cake.

# CHOCOLATE CAKE

1 3/4 cups cake flour
3 t. double-acting baking powder
1/4 t. salt
Melt over hot water 2 oz. unsweetened chocolate
Add 5 tablespoons boiling water
Cream until soft: 1/2 cup butter, add 1 1/2 cups sugar and cream until light. Beat in one at a time, 4 egg yolks. Add the colled chocolate mixture. Add the flour mixture to the butter mixture in 3 parts, alternating with 1/2 cup milk. Stir the batter until smooth. Add 1 t. vanilla. Whip until stiff 4 egg whites, but not dry. Fold them lightly into the cake better. Bake in a greased pan about 1/2 hour. 350°

CREAMY CHOCOLATE FROSTING

1/4 c. water
2 T butter or margarine
1/2 t. vanilla
2 1 oz. sqs. unsweetened chocolate, melted
2 c. sifted confectioner's sugar

Heat water and butter: add vanilla and chocolate. Add confectioners' sugar; beat until spreading consistency. Will frost tops and sides of two 8-inch layers.

# HEAVENLY HASH CAKE

Matt Ziegler

4 eggs
3 T. cocoa
2 t. baking powder
2 t. vanilla
2 c. sugar
1 c melted butter
2 c. chopped nuts (opt.)
2 c. flour

Blend eggs and sugar. Stir in remaining ingredients. Pour into greased shallow pan. Bake at 350° for 30-40 minutes.

Topping:

Marshmallows
2 T. cocoa
5-8 T. cream
1 box powdered sugar
4 T. melted butter

Cut marshmallows in half. Place on cake, sticky side down. Let soften. May be slightly broiled and flattened down with fingers. Blend remaining ingredients and heat slightly. Pour topping over marshmallows.

# ITALIAN CREAM CAKE

Sandy Moshier

1 stick margarine
1/2 c. shortening
2 c. sugar
1 c. buttermilk
6 oz. angel flake coconut
1 c. chopped nuts
5 egg whites (beaten stiff)
5 egg yolks
2 c. flour
1 t. soda
1 t. vanilla

Cream margarine & shortening, add sugar beat well. Add egg yolks, beat. Combine flour & soda add alternately with buttermilk. Add vanilla then coconut & nuts. Fold in beaten egg whites. Pour into 3 buttered & floured 8 inch cake pans. Bake 350° for 25 min. Cool. Frost with cream cheese frosting.

Cream Cheese Frosting

1 8 oz. pkg. cream cheese
1 lb. box powdered sugar
1/2 stick margarine
chopped nuts

Beat softened cheese & margarine till smooth. Add powdered sugar, and vanilla. Ice cooled cake. Sprinkle with nuts on top.

# CRANBERRY COFFEE CAKE

Elisa Diab

1/4 c. melted butter
2 c. raw cranberries
2 t. baking powder
1/2 t. salt
2/3 c. milk

1 c. sugar
1 1/2 c. flour
1/2 c. sugar
1 egg beaten
3 T. Wesson oil

In a square or oblong pan melt butter. Stir in sugar till dissolved, then pour cranberries on top. Set aside.

Mix liquid ingredients together and add to dry, stirring only until mixed. Pour batter over cranberries.

Bake 45 minutes at 350°. Serve warm with whipped cream.

BUSY LIVING CHOCCLATE SHEET CAKE
(If you're busy living, you'll love it!)

Diana Wendell

1. Mix in large bowl: 2 c. flour, 2 c. sugar.
2. Combine in saucepan: 2 sticks oleo, 1/4 c. cocoa, 1 c. water.
3. Bring to a rapid boil and pour over sugar and flour.
4. Beat well and add: 1/2 c. buttermilk (or milk), 2 eggs, 1 t. vanilla, 1 t. soda.
5. Mix well and pour into greased and floured sheet (11 x 17) or cake (9 x 13) pan.
6. Bake in preheated 400° oven for 20-25 min.
7. Make frosting while the cake bakes.

Icing for Chocolate Sheet Cake

Combine and bring to a boil: 1 stick oleo, 1/4 c. cocoa, 6 T. buttermilk
Remove from heat and add: 1 box powdered sugar (1b.), 1 c. chopped nuts, 1/4 t. vanilla
Spread over cake hot from the oven. If icing is too runny, let cake cool a few minutes.

# PAN APPLE CAKE

Minnie Meis

3/4 c. sugar
1/2 c. shortening
1 t. soda
1/2 c. cold coffee
1 egg
1 1/2 c. flour
1/2 t. salt
2 c. (peeled & cored) apples chopped fine

Cream sugar, shortening and eggs.

Add dry ingredients alternately with coffee. Add apples. Put in greased 9 x 9 inch square pan. Top with following topping mix:
1/3 c. brown sugar 1 t. cinnamon 1/2 c. nuts

Bake at 350° for bout 45 minutes. Can be served with whipped cream.

Cookies

# PUMPKIN COOKIES

Jeannie Suter

1/2 c. margarine
1 egg
1 t. vanilla
1 t. baking powder
1/2 t. salt
1 t. cinnamon
1 c. chocolate chips
1 1/2 c. sugar
1 c. cooked or canned pumpkin
2 1/2 c. all-purpose flour
1 t. soda
1 t. nutmeg
1/2 c. raisins

Cream butter and sugar together until light and fluffy. Beat in egg, pumpkin and vanilla. Mix and sift flour, baking powder, soda, salt, nutmeg, cinnamon. Add to creamed mixture; mix well. Add raisins and chocolate chips. Mix thoroughly.

Drop by teaspoon onto well greased cookie sheet. Bake at 350° for 15 minutes or until lightly browned. Remove while still warm; cool on racks. Makes about 6 dozen.

# ICED CARROT COCKIES

Anita McKown

1. c. shortening
3/4 c. sugar
1 egg
2 1/2 c. flour
1 c. cooked mashed carrots
2 t. baking powder
1/2 t. salt
1 t. vanilla
1/2 t. lemon extract

Cream shortening and sugar. Add beaten egg, mashed carrots. Add flour sifted with baking powder and salt. Add flavorings and drop by teaspoon on greased cookie sheet. Bake 15 minutes at 350°. Frost cookies while warm with Orange Icing.

1 1/2 c. powdered sugar
2 T. butter or margarine
2 t. grated orange & lemon rind
2 or 3 T. orange juice

# WHOOPIE PIES

Jan Towle

1 c. sugar
1 egg
5 T. shortening

Mix these 3 ingredients together thoroughly. Stir in one cup milk. Sift together and stir in 2 cups all purpose flour, sifted, 1/4 teaspoon salt, 5 tablespoons cocoa and 1 1/2 teaspoons baking soda. Add 1 teaspoon vanilla. Drop by teaspoon on ungreased cookie sheet. Bake at 425° for 5 to 7 minutes.

Filling

2 1/2 T. flour
1/2 c. milk

Combine milk and flour, cook over low flame until thick. Cool. Beat until creamy 1/4 cup butter, 1/4 cup Crisco, 1/2 cup sugar, pinch salt and 1 teaspoon vanilla. Add flour mixture, beat until light and fluffy. Put cookies together with about 2 tablespoons filling.

APPLESAUCE OATMEAL COOKIES

Sister Suzanne Dwyer

Add together:

1 tsp. soda
1 3/4 c. flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cloves
1/2 tsp. nutmeg
1 tsp. cinnamon

3/4 c. shortening
1 1/4 c. sugar
1 egg
1 c. applesauce
1/2 c. raisins
1/2 c. nuts (chopped)
3 c. dry minute oatmeal

Cream shortening, sugar and egg thoroughly. Add flour mixture alternately with applesauce, raisins and nuts. Add oatmeal last. Blend well. Bake at 350° for about 15 minutes.

# COWBOY COOKIES

Zachery Eldredge

2 c. sifted flour
1 Tsp soda
½ Tsp Baking Powder
2 c. rolled oats
1 Pkg choc. chips (1 C.)

1 c. white sugar
1 c. brown sugar (firmly packed)
2 eggs
1 c. shortening
1 Tsp. vanilla

Sift together and set aside flour, soda, baking powder and salt. Blend together shortening and both sugars. Add eggs and beat till light and fluffy. Add flour mixture and mix well. Add rolled oats, vanilla and chocolate chips. Dough will crumble. Drop by teaspoon on a greased cookie sheet and bake 15 mins. at 350 degrees.

# PINEAPPLE COOKIES

Janet Frahm

1 c. soft shortening
1 1/2 c. sugar
1 egg
1 can (9 oz.) crushed pineapple with juice
1 t. soda
1/2 t. salt
1/4 t. nutmeg
1/2 c. chopped nuts
3 1/2 c. flour

Mix shortening, sugar and egg well. Stir in pineapple. Measure flour by dip-level-pour method or by sifting. Blend flour, soda, salt and nutmeg; stir in. Mix in nuts. Chill one hour. Heat oven to 400°. Drop by rounded teaspoonsful 2" apart onto lightly greased baking sheet. Bake 8 - 10 minutes, or until no imprint remains when touched lightly. Makes 5 dozen cookies.

# CHOCOLATE COOKIES

Kathy Benson

4 c. flour
1 t. soda
1 c. shortening
2 eggs
1/2 c. milk
1/2 t. salt
3/4 c. cocoa
2 c. sugar
2 t. vanilla

Sift dry ingredients, cream sugar and shortening, add milk, eggs and vanilla. Stir in dry ingredients, mixing well. Form dough into balls and flatten with spoon. Bake 350° for 8 minutes. Remove from oven and put 1/2 marshmallow on top; bake 2 minutes more. Glaze with powdered sugar, cocoa (to taste) and water frosting.

SEVEN LAYER COOKIES

Jan Towle

1/4 stick butter
Melt in rectangle pan (9 x 13 greased tin).
Next layer of graham cracker crumbs.
Layer of semi-sweet chocolate chips (12 oz. pkg.)
Layer of coconut
Layer of butterscotch chips (12 oz. pkg.)
Layer of chopped walnuts
Layer of sweetened condensed milk (14 oz.)

Bake at 350° for 30 minutes. Cut while it is warm. Chill cookies.

# CARROT COOKIES

Patty Garwood

1 c. shortening
3/4 c. sugar
1 egg
2 c. flour
2 t. baking powder
1/2 t. salt
1 t. varilla
1/2 t. lemon extract
1 cup mashed carrots

Cream shortening and sugar. Add egg, carrots and flour, sifted with baking powder and salt. Add flavoring. Drop by spoonsful on greased cookie sheet. Bake at 375° for 15 minutes.

Frost cookies with powdered sugar and orange juice mixed to spreading consistency.

# SNICKERDOODLE COOKIES

Carol Dreiling

Mix thoroughly:
1 c. soft shortening (part butter)
2 eggs
1 1/2 c. sugar

Sift together and add:
2 3/4 c. flour
1 t. soda
2 t. cream of tartar
1/4 t. salt

Roll into balls walnut size and roll each in a mixture of 2 T. sugar and 2 t. cinnamon. Place on ungreased cookie sheet. Bake about 8 - 10 minutes at 400° or until soft but brown.

# GRANMA'S SOFT COCKIES

Jan Towle

Cream till fluffy:
1/2 c. butter
1/2 c. shortening
1 c. sugar
1 c. packed brown sugar
Add:
1 t. vanilla
1/2 t. lemon extract
2 eggs
Beat till fluffy.
Sift together:
3 1/2 c. sifted flour
1 t. nutmeg
3/4 t. salt
1 t. cream of tartar
3/4 t. soda
2 t. baking powder

1 c. buttermilk

Add alternately with dry ingredients to creamed mixture.

Drop by tablespoons on greased cookie sheet. Shape with spoon to make slightly thicker at edge than in center.

Measure 1/3 cup sugar. Sprinkle cookies with sugar. Place raisin in center. Bake at 400 degrees for 10 minutes till spring back in center. Cool on rack. Place 2 1/2 inches apart on cookie sheet.

# OATMEAL COOKIES

Pam Ziegler

1 c. shortening
2 eggs
1 3/4 c. flour
1 t. baking powder
1 t. cinnamon
3 c. rolled oats
1 1/2 c. brown sugar
1/2 c. buttermilk or sour milk
1 t. soda
1 t. salt
1 t. nutmeg

Cream shortening, sugar and eggs together till light and fluffy. Stir in milk. Sift together dry ingredients; stir into creamed mixture. Stir in oats. Drop from tablespoon 2" apart on lightly greased cookie sheet. Bake in 400° oven, about 8 min. 5 dozen

# MY MAN COOKIES

Carol Dreiling

1/2 c. shortening
1/2 c. brown sugar
1/2 c. sugar
1/2 t. salt
1 egg
1 t. vanilla
1/2 c. nuts

1/2 t. baking powder
1/2 t. soda
1 c. flour
1/2 c coconut
1 c. oatmeal
small pkg. choc. chips

Mix dry ingredients first. Bake 6 to 8 minutes at 375°.
Doubled makes 6 1/2 dozen.

# UNBAKED COCKIES

Karen Garcia

1/2 c. sugar
1/2 c. white syrup
1/2 t. vanilla
1/2 c. peanut butter
2 c. Rice Krispies cereal

Boil sugar and syrup 1 minute, stir in rest of ingredients and spoon onto waxed paper.

# SANDIES

Janet Delgado

1 c. butter or margarine
2 t. water
2 c. sifted all purpose flour
1/3 c. granulated sugar
2 t. vanilla
1 c. chopped pecans

Cream butter and sugar; add 2 teaspoons water and vanilla; mix well; chill 4 hours. Shape in balls or fingers. Bake on ungreased cookie sheet at 325° about 20 minutes. Remove from pan; cool slightly; roll in confectioners' sugar. Makes about 3 dozen cookies.

CATMEAL COCKIES
(low calory)

Mary Thompson

1 egg
1/2 c. flour
1 t. vanilla
1/4 c. margarine
1/2 t. baking powder
1/2 t. salt
1/4 c. sugar
1 c. rolled oats
4 T. water

Blend egg, sugar, margarine, salt, vanilla, and water. Add remaining ingredients. Drop by teaspoons onto baking sheet sprayed with lo-cal non-stick spray. Bake at 350° for 8 to 10 minutes. 4 dozen 1" cookies, 25 calories each.

# HERSHEY KISS COCKIE

Debbie Wolcott

1 3/4 c. flour
1 t. soda
1/2 t. salt
1/2 c. sugar
2 T. milk

1/2 c. brown sugar
1/2 c. shortening
1/2 c. peanut butter
1 egg
1 t. vanilla

1 bag kisses

Combine all ingredients, except candy; in large bowl. Mix at lowest speed of mixer until dough forms. Shape dough into balls using rounded teaspoon for each. Roll balls in sugar and place on ungreased cookie sheet. Bake at 375° 10 to 12 minutes. Top each cookie immediately with candy kiss. Press down firmly.

## PEANUT BUTTER CHOCOLATE DROP COOKIES

Fran Brown

2 c. peanut butter
3 c. Rice Krispies
1 lg. Hershey Bar
6 oz. white almond bark
1/2 c. oleo
1 lb. box powdered sugar
6 oz. chocolate chips

Mix well peanut butter, oleo, Rice Krispies and powdered sugar, form in small balls. Melt chocolate and almond bark. Dip balls in chocolate and put on wax paper to cool.

# COCKIE SHEET CAKE

Kathy Huffman

Sift together in large bowl:
2 c. flour
1/2 t. salt
2 c. sugar

Cook together until it boils. Stir constantly:
1 c. water
1 stick oleo
1/2 c. cooking oil
4 T. cocoa

Add hot mixture to the dry ingredients and mix well. Then add:
2 eggs
1 t. vanilla
1/2 t. red food coloring
1/2 c. buttermilk with
1 t. soda dissolved in it.

Bake on cookie sheet 15 1/2 x 10 1/2 x 1/2 at 350° for 20 minutes.

ICING

1 stick oleo
6 T. milk
4 T. cocoa

Bring to boil and remove from heat. Add:
1 box powdered sugar
1 t. vanilla
1 c. chopped nuts

Mix well and spread on hot cake while icing is hot.

# CHOCOLATE PEANUT BUTTER COCKIES

Patty Garwood

1 1/2 c. flour
1/2 t. baking powder
1/4 t. soda
1/4 t. salt
1/2 c. shortening
1/2 c. peanut butter
1/2 c. sugar
1/2 c. firmly packed brown sugar
1 beaten egg
1/2 c. milk
1 c. 6 oz. chocolate chips

Cream the shortening, peanut butter, and both sugars until fluffy. Add the eggs and blend. Sift the flour, baking powder, and soda. Add this flour mixture, alternately with milk, to the creamed mixture. Add the chocolate chips. Bake at 375° until golden brown.

RANGER COOKIES

Sister Margaret Nugent

1 c. butter
1 c. white sugar
1 c. brown sugar
2 eggs
vanilla
2 c. flour
2 t. baking soda
1/2 t. baking powder
1/2 t. salt
2 c. oatmeal
1 c. coconut
2 c. Rice Krispies

Mix butter and sugar; add eggs and dry ingredients and vanilla. Roll and press into cookies.

# PEANUT BUTTER FINGERS

Debbie Koch

Cream together: 1/2 c. oleo
1/2 c. brown sugar
1/2 c. sugar

Blend in: 1 unbeaten egg
1/2 t. soda
1/2 t. vanilla
1/3 c. peanut butter
1/4 t. salt

Then stir in: 1 c. flour
1 c. instant oatmeal

Spread in 13 x 9 greased cake pan. Bake at 350°, 20 -25 minutes. Sprinkle with 1 c. chocolate chips. Let stand 5 minutes and spread around.

Combine: 1/2 c. sifted powdered sugar
1/4 c. peanut butter
2-4 T. evaporated milk

Mix well. Spread over chocolate. Cut into bars. 4 dozen

# MOLASSES SUGAR COOKIES

Janet Menke

3/4 c. shortening
1/4 c. Brer Rabbit Molasses
2 t. baking soda
1/2 t. cloves
1 t. cinnamon
1 c. sugar
1 egg
2 c. sifted flour
1/2 t. ginger
1/2 t. salt

Melt shortening in a 3 or 4 quart saucepan over low heat. Remove from heat; let cool. Add sugar, molasses and egg; beat well. Sift together flour, soda, cloves, ginger, cinnamon and salt; add to first mixture. Mix well; chill. Form in 1 inch balls, roll in granulated sugar and place on greased cookie sheet two inches apart. Bake in moderately hot oven, 375°, 8 - 10 minutes.

# BONBON COOKIES

Donna Mascorro

3/4 c. powdered sugar
1/2 c. butter or margarine
1 T. vanilla
Few drops food color if desired
1/12 c. all-purpose flour
1/8 t. salt
Dates, nuts, chocolate chips, candied cherries or maraschino cherries
Glaze

Heat oven to 350°. Mix powdered sugar, butter, vanilla and food color. Work in flour and salt until dough holds together. (If dough is dry, mix in one to two tablespoons milk.) For each cookie, shape a tablespoon of dough around date, nuts, chocolate chips or cherry to form a ball. Place about one inch apart on cookie sheet ungreased. Bake until set but not brown, 12 - 15 min. Cool; dip tops of cookies into glaze. Decorage if desired, with chocolate shot, colored sugars, nuts, coconut, or chocolate chips. Do not use self rising flour. Glaze: Beat one cup powdered sugar, 1 1/2 tablespoons milk, and one teaspoon vanilla until smooth and of desired consistency. Tint with food color or leave like it is.

# MOLASSES SUGAR COOKIES

Brad Brungardt

3/4 c. shortening
1/4 c. molasses
1 egg
2 c. flour
2 t. baking soda
1 t. cinnamon
1/2 t. salt
1/2 t. ginger
1 c. sugar
1/2 t. cloves

Melt shortening in 3-4 qt. saucepan over low heat. Remove from heat, let cool. Add sugar, molasses, and egg, beat well. Sift together flour, soda, cloves, ginger, cinnamon and salt add to first mixture. Mix well and chill. Form in 1" balls, roll in sugar and place on greased cookie sheet 2" apart. Bake at 375° for 8 to 10 min.

CARROT COOKIES

Mary Garcia

1 c. shortening
3/4 c. sugar
1 egg
1 c. cooked carrots
2 c. sifted flour
2 t. baking powder
1/2 t. salt
1/2 t. lemonextract

Cream shortening and sugar; add beaten egg, mashed carrots and flour sifted with baking powder and salt. Add flavoring and drop from teaspoon on greased baking sheet. Bake 15 minutes at 350°. Frost cookies while warm with icing of juice of one orange (grated orange if desired) and powdered sugar added to desired consistency.

# POTATO CHIP COOKIES

Ruth Lloyd

1 c. shortening
1 c. sugar
1 c. brown sugar
2 eggs
6 oz. chocolate chips
1 t. soda
1 t. salt
2 c. flour
2 c. potato chips (crushed)
1/2 c. nuts
1 t. vanilla

Cream sugar and shortening. Add eggs and vanilla. Mix dry ingredients, fold in. Add chips, nuts, chocolate chips. Drop by teaspoon on cookie sheet. Bake 350° 10 minutes. Do not over bake. Makes 8 dozen.

# SNICKERDOODLES

Marsha Thompson

1/2 c. soft shortening
1 1/2 c. sugar
2 3/4 c. flour
1 t. soda
2 T. sugar
1/2 c. margarine
2 eggs
2 t. cream of tartar
1/4 t. salt
1 T. cinnamon

Heat oven to 400°. Mix shortening, margarine, sugar and eggs thoroughly. Measure flour by dip-level-pour method. Mix flour, cream of tartar, soda and salt, stir into creamed mixture. Form into balls the size of small walnuts. Roll balls in mixture of the 2 T. sugar and 1 T. cinnamon. Place about 2" apart on ungreased baking sheet. Bake 8-10 minutes. Makes about 6 doz. cookies

# PECAN BALLS

Kathy Benson

1 c. butter
3/4 t. salt
2 c. flour
4 T. sugar
1 T. vanilla
1 c. chopped pecans

Mix all together. The secret is kneading. Knead until well mixed. Shape into small balls and bake 10 minutes at 350° or until barely brown. Roll in powdered sugar while still hot. VARIATIONS: Use any kind of nuts, maraschino cherries, butterscotch or chocolate chips.

# Our Favorite Goodies

PINEAPPLE CHIFFON PIE

Sister Jacklyn Duncan

1 c. sugar
3 T. cornstarch (slightly rounded)
1/4 tsp. salt
1 c. crushed pineapple
1/2 c. water
1 T. lemon juice
2 egg whites
1/4 c. nuts (chopped)

Stir together sugar, salt, cornstarch, pineapple and water. Cook over hot water for 15 minutes. Cool. Add lemon juice and fold in beaten whites. Put in baked 9 inch pie shell. Chill. Before serving, spread with layer of whipped cream. Sprinkle nuts over top.

# BROWN-EDGE SAUCIES

Lois Porter

2 c. sifted flour
1 t. baking powdered
1/2 t. baking soda
1/2 t. salt
1/2 t. cinnamon
1/2 t. nutmeg
1/4 t. ground cloves
1/2 c. shortening
1 c. sugar
1 egg
1 t. vanilla
1 c. canned applesauce

Step

1. Measure flour, baking powder, soda, salt, cinnamon, nutmeg and ground cloves into sifter; save for step 4.
2. Cream shortening until soft in medium size bowl; add sugar gradually, creaming after each addition until well-blended.
3. Stir in egg & vanilla; beat until mixture is light and fluffy.
4. Sift and add dry ingredients alternately with applesauce, blending well after each addition.
5. Drop batter by heaping teaspoon onto lightly greased cookie sheets, keeping mounds 2 " apart.
6. Bake until lightly browned, 350° 12 minutes 3 dozen

## LEMONADE PIE

Janet Ropp

1 small can frozen pink lemonade
1 can Eagle brand condensed milk
1 container Cool Whip
1 - 9 inch graham cracker crust pie shell

Chill and serve.

# DREAM BARS

Shirley Boggs

1/2 c. butter
1/2 c. brown sugar
1 c. sifted flour

Mix to a crumbly mass and put in a shallow 8 x 13 pan. Bake at 350° for 10 minutes. Cool slightly and cover with the following mixture.

1 c. brown sugar
2 eggs
1 t. vanilla
1 1/2 c. coconut
1/4 t. salt
1 t. baking powder
2 T. flour
1 c. chopped nuts

Bake 20 minutes at 350°. Cool and cut into bars.

# ICE CREAM DESSERT

Maxine Stremel

1/2 gal. soft ice cream

Mix together

2 c. crushed Wheat Chex
1/2 c. pecans
1/3 c. oleo
1 c. coconut
2/3 c. brown sugar

Put 1/2 mixture on bottom of pan. Spread ice cream over mixture. Sprinkle rest of mixture on top. Freeze.

# CHOCOLATE CINNAMON SQUARES

Lynn McConnaughy

2 c. sugar
2 c. flour
2 t. cinnamon
1/2 t. salt

Mix first 4 ingredients in bowl.

1 stick oleo
1/2 c. salad oil
1/4 c. cocoa
1 c. water

Mix next 4 in pan, bring to a boil. Pour hot mix over dry ingredients in bowl and stir.

2 eggs
1 t. vanilla
1/2 c. buttermilk or sour milk
1 t. soda stirred in milk

Add to above, beat well, bake in greased and floured jellyroll pan 350° for 30 minutes.

## FROSTING

1 stick oleo
1/4 c. cocoa
6 T. milk

Mix, bring to boil, add 1 box powdered sugar and 1 c. pecans or coconut. Spread on cake while cake is hot. When cool, cut in squares.

DUMPED - IN DESSERT

Diana Wendell

In 9 x 13 pan spread: 1 (20 oz.) can crushed pineapple
1 can cherry pie filling
Cover with: 1 pkg. (2 layer) white or yellow cake mix (dry)
Level off and cover with: 1 stick oleo (sliced or melted)
chopped nuts

Bake at 350° for 40-45 minutes, or until lightly browned.

# GRAHAM STREUSEL CAKE DESSERT

Diana Wendell

Heat oven to 350°. Grease and flour a 9 x 13 pan.
Mix and reserve:
2 c. graham cracker crumbs (28 squares)
3/4 c. chopped nuts
1 1/4 t. cinnamon
3/4 c. brown sugar
3/4 c. melted oleo
Beat on low until moistened:
1 pkg. (2 layer) cake mix, white or yellow
1 c. water
3 eggs
1/3 c. oil
Beat on medium 2 minutes.
Pour 2 1/3 c. batter into pan. Sprinkle with 2 c. reserved crumbs. Pour remaining batter into pan; sprinkle with remaining crumbs. Bake 45-50 minutes. Cool. Drizzle with:

POWDERED SUGAR GLAZE

1 c. powdered sugar
1 - T. water

## FROZEN RAINBOW DESSERT

Kathy Huffman

1 pt. cream (whipped) or 2 envelopes whipped topping (mixed as directed)

3 T. sugar

1 tsp. vanilla

18 coconut macaroons or vanilla wafers (Crumbled)

1 c. nuts (chopped)

3 pts. (3 flavors) sherbet

Whip cream and add sugar, vanilla or use the whipped topping; fold together with the crumbled macaroons or vanilla wafers and nuts. Spread half of this mixture in 9x13 inch pan. Spoon small spoonsful of sherbet so that colors are alternate over the macaroon mixture in pan. Top with remaining macaroon mixture. Freeze overnight. Serves 12.

# CHOCOLATE PIE

Kathy Benson

## Crust

1 stick (less 2 T.) butter or margarine
1 sprinkle of salt
1 c. (rounded) flour
Water enought to make dough sticky

Blend butter, salt and flour; gradually add water; roll on floured board; to 9" pie tin; bake 350° until light brown (approximately 20 minutes). Set aside to cool.

## Filling

2 c. milk
3 eggs
1/4 t. salt
1 t. vanilla
5 T. baking chocolate
1 c. sugar
4 T. cornstarch
2 T. butter or margarine

Combine with hand mixer all but butter and vanilla; cook over medium heat until thick; remove from heat and add butter and vanilla; mix well; pour into cooled pie shell and refrigerate; when ready to serve cover with whipped cream or cool whip. ENJOY

# ANGEL DELIGHT

Godina

1 small angel cake
1 c. milk
1 c. sugar
3 eggs
1 pkg. unflavored gelatin
1 c. whipping cream
1 t. vanilla

Beat egg yolks slightly, add sugar, milk and cook in double broiler to thin custard. While still hot add gelatin that has been dissolved in 1/4 cup of cold water.

Let this cool then beat until smooth, add stiffly beaten egg whites and blend well. Then fold in 1 cup whipped cream (stiff) add vanilla to whipped cream just before folding into custard.

Line 13 x 8 pan with small pieces of cake and cover with custard. Let stand overnight in refrigerator. Can be served plain or with whipped cream and fresh grated coconut as topping.

# CARAMEL CORN

Nonna Hart

7 qts. popped corn
2 c. brown sugar
2 sticks oleo
1 c. dry roasted nuts
1 1/2 c. white syrup
1 t. salt

Cook brown sugar, oleo and white syrup and salt. Boil 5 minutes. Add 1/2 t. soda and stir well. Pour syrup over corn and nuts. Spread onto two buttered cookie sheets. Bake 250° fir 30 minutes. Mix again and spread out on cookie sheets and bake 30 minutes more. Pour out and cool.